

dessert

STICKY TOFFEE PUDDING <i>gf</i>	15
Butterscotch Sauce, Espresso Montee, Candied Walnuts	
BASQUE CHEESECAKE <i>gf</i>	15
Black Cherry & Red Wine Sauce	
WARM APPLE PIE	15
Almond Crumble, Vanilla Ice Cream	
FRENCH MACARON <i>gf</i>	10
Two Pieces, Chef's Daily Selection	

Please inform your server of any food allergies or restrictions
df dairy free *gf* gluten free *v* vegan

snug afters

TAYLOR FLADGATE <i>10 Year Old, 2 oz</i>	11
TAYLOR FLADGATE <i>20 Year Old, 2 oz</i>	20
MAGLOIRE FINE VS <i>Calvados, 1 oz</i>	10
SONS OF VANCOUVER <i>Amaretto, 1 oz</i>	10
GRAPPA MOSCATO <i>Beniamino Maschio 1 oz</i>	12
COURVOISIER VSOP <i>1 oz</i>	13
REMY VSOP <i>1 oz</i>	14
D'USSÉ VSOP <i>1 oz</i>	20
CHATEAU DE LAUBADE XO <i>Armagnac, 1 oz</i>	21
HENNESSY XO <i>1 oz</i>	35

hot beverages

B52 <i>1.5 oz</i>	13
Kahlua, Baileys, Grand Marnier, Coffee, Whipped Cream	
IRISH COFFEE <i>1.5 oz</i>	13
Jameson, Coffee, Whipped Cream	
BLUEBERRY TEA <i>1.5 oz</i>	13
Amaretto, Grand Marnier, Orange Pekoe tea	
MONTE CRISTO <i>1.5 oz</i>	13
Kahlua, Grand Marnier, Coffee, Whipped Cream, Sugar Rim	



THE SNUG
EST. 1954

Good spirits amongst friends.

handcrafted cocktails

LIVE AND LET CHAI <i>spirit-forward - tart - herbaceous</i> Sheringham Whisky, Averna Amaro, Chai Mix	18
SWEATER WEATHER <i>sweet - smooth - spicy</i> Kraken Spiced Rum, Disaronno, Pumpkin Spice Syrup, Lemon Juice, Egg White	17
KENTUCKY WATERFALL <i>tart - complex - fruity</i> Bulliet Bourbon, Peach Schnapps, Campari, Prosecco	17
ORCHARD MULE <i>sweet - sour - gingery</i> Stoli's Vodka, Alchemist Apple Liqueur, Apple Juice, Gingerbread Syrup, Ginger Beer	17
OAK BOMBAY <i>refreshing - herbaceous - oaky</i> Bombay Sapphire Gin, Oaked Chardonnay, Elderflower Liqueur, Soda, Aromatic Garnish	17
THE SATCHMO <i>spirit-forward - smooth - tart</i> Bell's Scotch Whisky, Lemon Juice, Honey Syrup, Egg White, Cinnamon Bitters	16
FEATURE COCKTAIL Ask your server for this season's feature	16

*All cocktails are 2oz pours.
Taxes not included.*

vodka

TITO'S	9
SONS OF VANCOUVER	10
BELVEDERE	10
KETEL ONE	10
STOLI ELIT	10
GREY GOOSE	12

gin

TANQUERAY	10
BOMBAY SAPPHIRE	10
HENDRICK'S	10
SHERINGHAM SEASIDE	10

tequila

HORNITOS PLATA	9
ESPOLON BLANCO	9
DON JULIO REPOSADO	12
HERRADURA REPOSADO	13
PATRON SILVER	16
PATRON GOLD	18
CLASE AZUL REPOSADO	50

rum

CAPTAIN MORGAN'S WHITE	9
CAPTAIN MORGAN'S DARK	10
CAPTAIN MORGAN'S SPICED	10
BACARDI WHITE	10
HAVANA AÑEJO	10
BRUGAL AÑEJO	10
THE KRAKEN	10
ZAYA	13

Each includes 1oz alcohol

single malt whisky

ABERLOUR A'BUNADH <i>Cask Strength</i>	21
ARBEG <i>10 Year</i>	15
BOWMORE <i>12 Year</i>	12
DALWHINNIE <i>15 Year</i>	16
GLENLIVET <i>12 Year</i>	10
GLENFIDDICH <i>12 Year</i>	10
GLENMORANGIE <i>10 Year</i>	12
GLENMORANGIE "NECTAR D'OR"	17
GLENKINCHIE <i>12 Year</i>	15
GLEN GRANT <i>12 Year</i>	15
GLENFARCLAS <i>17 Year</i>	18
HIGHLAND PARK <i>18 Year</i>	25
LAPHROAIG <i>Quarter Cask</i>	13
OBAN <i>14 Year</i>	20

blended whisky

CHIVAS REGAL	11
JOHNNIE WALKER <i>Red</i>	9
JOHNNIE WALKER <i>Black</i>	13
JOHNNIE WALKER <i>Blue</i>	25

Canadian whisky

JP WISER'S DELUXE	10
CROWN ROYAL	10
LOT 40	11
CANADIAN CLUB	12
FORTY CREEK	13

bourbon

BUFFALO TRACE	10
MAKER'S MARK	10
RUSSELL'S RESERVE	11
KNOB CREEK	12
BOOKER'S	12

classic cocktails

NEGRONI	14
Gin, Sweet Vermouth, Campari, Orange Zest	
OLD FASHIONED	14
Bourbon, Old Fashioned Syrup, Bitters, Orange Zest	
MARGARITA	14
Tequila, Triple Sec, Simple Syrup, Lime Juice, Lime Wheel	
APEROL SPRITZ	14
Aperol, Sparkling Wine, Sparkling Water, Orange Wheel	
MOJITO	14
White Rum, Simple Syrup, Lime Juice, Mint, Sparkling Water	
WHISKEY SOUR	14
Whiskey, Lemon Juice, Simple Syrup, Egg White, Bitters <i>Ask for Bourbon Sour if you prefer!</i>	
COSMOPOLITAN	14
Vodka, Triple Sec, Cranberry Juice, Lime Juice	
SHAFT	14
Vodka, Baileys, Coffee Liqueur, Cold Brew Espresso	
MARTINI	14
Vodka or Gin, Dry Vermouth, Olive or Lemon Twist	

*All cocktails include 2oz alcohol.
Taxes not included.*

Craving a specific cocktail? Ask your server and we will do our best to recreate it!

bubbles

MONTELVINI *Semi-Sparkling, On Tap, ITA*
UNSWORTH *Charme de L'Île, BC*

5oz 8oz *btl*
11 /
13 65

white

MT. BOUCHERIE *Semillon, BC*
MONTE CREEK *Chardonnay, BC*
ANGELINE *Sauvignon Blanc, USA*
MISSION HILL *Reserve Chardonnay, BC*
SYNCHROMESH *Riesling, BC*
HILLSIDE *Unoaked Pinot Gris, BC*

5oz 8oz *btl*
12 20 60
12 20 60
12 20 60
12 20 60
13 22 65
13 22 65

red

GARDEN OF GRANITE *Malbec, BC*
NAGGING DOUBT *Merlot, BC*
BLASTED CHURCH *Pinot Noir, BC*
BARTIER BROS *Syrah, BC*
SILVER PALM *Cabernet Sauvignon, USA*
KETTLE VALLEY *Cabernet Merlot, BC*
MISSION HILL *Meritage, BC*
PHANTOM CREEK *Petite Cuvee, BC*

5oz 8oz *btl*
11 18 55
13 22 65
13 22 65
13 22 65
13 22 65
14 23 70
15 25 75
16 27 80

rosé

DIRTY LAUNDRY *BC*
MISSION HILL *BC*
FABRE EN PROVENCE *France*

5oz 8oz *btl*
11 18 55
12 20 60
13 22 65

Ask your server for the full list of wine by the bottle.

draught a true 20 oz pint

ROTATING TAP **10**
VANCOUVER ISLAND BREWING *Pilsner* **10**
SMALL GODS BREWING *Promised Land Hazy Pale Ale* **10**
33 ACRES *Of Sunshine French Blanche* **10**
DRIFTWOOD *Fat Tug IPA* **10**
HOYNE *Svec Czech Half Dark Lager* **10**
SALT SPRING WILD *Apple Cider* **10**
MOON UNDER WATER *Seasonal Rotator* **10**
LIGHTHOUSE BREWING *Pacific Pale Ale* **10**
GUINNESS *Irish Stout* **11**

cocktail on tap

BLOOD ORANGE MARGARITA *2oz* **13**
La Cerveceria Margarita (On Tap), Blood Orange Liqueur, Lime Juice

bottled + canned

OKANAGAN *Peach, Pear or Apple Cider, 355 ml* **8**
KILKENNY *Irish Cream Ale, 500 ml* **9**
GUINNESS *Stout, 440 ml* **9**
SOMMERSBY *Apple Cider, 473 ml* **9**
SMALL GODS BREWING *Neverending German Pilsner, 473ml* **9**

zero-proof

THE BIG GINGER **9**
Ginger Beer, Pineapple Juice, Grapefruit Juice, Mint, Lime

JASMINE GARDEN **9**
Chilled Jasmine Tea, Lemon Juice, Honey Syrup & Simple syrup

PHILIPS IOTA *Non-Alcoholic Beer - Pilsner, Pale Ale, Hazy IPA, 355ml* **8**
ATHLETIC *Non-Alcoholic Beer - IPA, 355ml* **8**
VIRGIN CAESAR/MOJITO **8**
SHIRLEY TEMPLE **6**
ARNOLD PALMER **5**